

## Betty's Mother's Day Spice Cake Recipe



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In this video, Betty demonstrates how to make Mothers Day Spice Cake. Flavored with cloves and cinnamon, this is a gorgeous and tasty cake with a spiced buttercream frosting,

### Ingredients:

$\frac{3}{4}$  cup butter  
 $\frac{3}{4}$  cup firmly packed light brown sugar  
1 cup sugar  
3 eggs  
1 teaspoon vanilla extract  
2  $\frac{1}{4}$  cups self-rising flour  
 $\frac{3}{4}$  teaspoon ground cloves  
 $\frac{3}{4}$  teaspoon ground cinnamon  
1 cup buttermilk (You may substitute 1 cup of milk and 1 tablespoon lemon juice.)  
spiced buttercream frosting (This is a previous video upload in bettyskitchen.)

Cream  $\frac{3}{4}$  cup butter in a large mixing bowl with an electric mixer. Beat in  $\frac{3}{4}$  cup brown sugar. Gradually add 1 cup white sugar, beating until light and fluffy. Add 3 eggs, one at a time, beating after each addition. Stir in 1 teaspoon vanilla. Add 2  $\frac{1}{4}$  cups self-rising flour to the creamed mixture alternately with 1 cup buttermilk, beginning and ending with flour. Mix well after each addition. Grease and flour two 9-inch round cakepans, and line with waxed paper. Grease and flour the waxed paper. Pour batter into prepared pans. Bake at 325 degrees for 35 to 40 minutes, or until a clean toothpick inserted into the center comes out clean. Cool in pans until cake is completely cooled to room temperature. Spread Spiced Buttercream Frosting between layers and on top and sides of cake. This cake is a great choice for Mothers Day. I hope you enjoy it! Happy Mothers Day from Betty and Rick!